

IOWA STATE UNIVERSITY

Digital Repository

Volume 34 | Number 4

Article 3

1954

Flaming Dinners

Jane Brintlinger
Iowa State College

Follow this and additional works at: <http://lib.dr.iastate.edu/homemaker>



Part of the [Home Economics Commons](#)

Recommended Citation

Brintlinger, Jane (1954) "Flaming Dinners," *The Iowa Homemaker*: Vol. 34 : No. 4 , Article 3.
Available at: <http://lib.dr.iastate.edu/homemaker/vol34/iss4/3>

This Article is brought to you for free and open access by the Student Publications at Iowa State University Digital Repository. It has been accepted for inclusion in The Iowa Homemaker by an authorized editor of Iowa State University Digital Repository. For more information, please contact digirep@iastate.edu.

Create drama with

Flaming dinners

by Jane Brintlinger

Technical Journalism Senior

FLAMING FOODS and the drama of a secluded French cafe can add a warm touch to your Thanksgiving or Christmas dinner.

Candlelight adds a bit of intrigue, but a burning passion for flaming foods can lead you to glorious ideas beyond the traditional holiday plum pudding.

An inviting paradox is ice and flame—ice cream and blazing fruits. A “Pink Prelude” to a holiday evening is sheer magic. The “pink” is fresh or frozen raspberries on peach melba with burning brandy for the final touch. You can copy the Dutch and dip sugar lumps into lemon extract, press the cubes into a mound of ice cream, set them afire and serve the dessert as a flaming island on a sea of ice.

As you prepare your flaming recipes, be careful; you are literally playing with fire so treat it with respect. The fuel is highly volatile, inflammable alcohol, so close its container tightly before bringing a flame near.

Use flameproof dishes

You should remember, too, to use flameproof dishes. Foods burn brighter if the brandy is warm. The food and serving dish should be hot for serving.

For a main attraction, bring the famed and fabulous Pump Room of Chicago's Hotel Ambassador East into your home with flaming beef “collops.” You may not have the 6-foot waiters in brilliant costumes, nor the celebrities that frequent the restaurant, but you can copy the flaming of their food.

First, marinate 1½-inch square beef cubes in your own concoction of spices and flavoring agents. Put the meat squares on skewers, alternating with mushrooms, onions, peppers, and tomato cubes. To the end of the skewers tie a piece of absorbent cotton which has been moistened with brandy or lemon extract. Dim the dining room lights, and bring the collops to the table aflame on skewers.



Flame dramatizes food. Whether used as a garnish for this crunchy ice cream mold or as a delicious flavoring for meats, fowl and fruits, flame adds a warm touch to any meal.

Peach halves, rose-tinted with flame, have wonderful possibilities for a dramatic dessert. Place drained peach halves, split side down, in a heated pan. Pour brandy (1½ teaspoons per peach half) over them. Warm an equal amount of brandy in a ladle over a match or candle, ignite it, then spoon it over the peaches. This is safer than lighting a match directly over the pan.

Try flaming fowl

Try a flaming stuffed duck or chicken for your Christmas dinner. With the cooked fowl on a heated serving dish, pour a cup of slightly-warmed brandy over it and set afire. Keep spooning the blazing brandy over the bird so the flavor penetrates. Nothing more is needed to whet the appetite—and the flavor is just reward.

Almost any ice cream sundae may be served aflame. Decorate and garnish the ice cream with nuts, a sauce or cherries. Place a marshmallow on top of the sundae, and press into the marshmallow a cube of sugar which has been dipped in lemon extract. Set fire to the sugar, which will in turn toast the marshmallow. Dual purpose for that one!

Flame every course

You may start your meal with flaming croutons floating in French onion soup, flame the main course or conclude your feast with a flaming dessert.

One chef, with a flair for the different, flamed everything for his guests. Imagine their surprise one night when the waiter brought in one flaming platter after another. What was the last dish? A lump of coal burning brightly!

The practical joker has found flame the secret to surprises, and for you, once you find the glory of flaming food, the possibilities are unlimited.